

Camping 45 guest recipes

2006-10-31 Irmgard's fruit flan

And here comes another recipe, just perfect for the fruit harvest time.

I received this recipe from our German regular guest Irmgard, thanks for it!

Preparation time incl. baking about 35 - 40 min. Nutrition facts: This flan is incredibly rich in calories!

Ingredients:

- 4 eggs
- 350 g sugar
- 125 g butter
- 125 ml milk
- 300 g flour
- 3/4 Pk. (ca. 1 teaspoon) baking powder
- fruit (apples and plums are ideal) to overlay the cake
- possibly almonds and cinnamon

Preparation:

1. boil up butter and milk
2. while warming up the milk, stir foamly eggs and sugar
3. blend the cooking milk / butter to the eggfoam
4. stir in flour and baking powder
5. pour the dough into a baking tray
6. Cover the dough with fruit. The fruit may sink down into the dough. If wanted, you may now cover the cake with almonds and cinnamon
7. bake at 200°C for about 30 min., done!

2004-09-22 Salmon in Gorgonzola sauce

May I present you a incredible delicious recipe I got from one of our guests, the "Göteborjan" ("Gothemburgian")? Voilá!

Preparation time? Only about 20 minutes. Nutrition facts? Doesn't matter, it tastes simply too good!

Ingredients for two persons:

- 200-300g salmon steaks or fillets of salmon . The fish may be frozen.
- 200g Gorgonzola cheese
- about 4 medium-sized potatoes

- 1 large spoon salad oil or butter
- 150g Creme Fraiche (or sour cream)
- 1 bundle dill (even frozen)
- 1 fish bouillon cube or 1 teaspoon of (fish) instant soup
- 0,5 dl Sherry

1. Potatoes

You may start with the potatoes as these take the longest preparation time:

- clean the potatoes
- cook them in 1 - 1,5 l water for about 20 min

2. Salmon:

Start working on the salmon as soon as the water with the potatoes starts boiling

- heat up the oven to 225°C
- place the washed salmon steaks into a heat-resistant form
- crumble the cheese onto the fish
- bake the salmon for about 13 min

3. Sauce:

As soon as the salmon 'disappeared' in the oven you may start with the sauce

- put the oil into a sauce pot, and warm up with the fish bouillon and the Creme Fraiche (or sour cream)
- stir the ingredients until they simmer
- add dill and then the Sherry.

Ready - 'bon appetite'!